

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726 X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

			or their , to the total 15 specifi	———				
Establishment Name Waffle House # 2122					Telephone Number 812-944-8499	Date of In (mm/dd/y		PERMIT#
Establishment Address (number and street, city, state, zip code)					1 000 117 000 1	10/11	ılıa	199
3018 St Joseph Rd New Albany, IN 47150						0/10	S/17	347
Owner					Purpose:	Follow-t	ip Releas	e Date
waffle House, INC					1. Routine	NO	100	lay
PO BOX 6450 Norcross, GA 30071					2. Follow-up 3. Complaint	Summar	y of Violation	18:
Person in C	harge	Pe	rmillia Lam	4. Pre-Operational	c_ <u></u>	Nc	, <u> </u>	
Responsible	e Person's	<u> </u>			5. Temporary	Menu Ty	pe (See back	of page)
					6. HACCP	ĺ		-V I 6-7
Certified Fo	ood Mana	er	-		7. Other (list)	$\begin{vmatrix} 1 & 2 \end{vmatrix}$	3 V	/ 4
			Missing	·	<u> </u>	''	,	
• CRITICAL	ITEMS AI	RE IDI	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE COLUMNS M	MARKED "C"			
• VIOLATIO	N(S) REPR	ATED	FROM PREVIOUS INSPECT	IONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrative	 			orrected By
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	- Email Certified Managers Certificate to + Snider@Floydcounty.in.gov							
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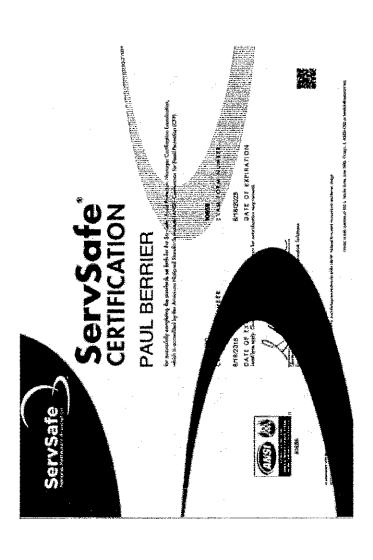
MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
. 4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Waftle House 8-16-19

Floyd County Health Department Inspection Notes					
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